

Stove Repair Policy

As stated in your lease, we as your landlord take responsibility for regular upkeep of the appliances we provide, including your stove. As per clause 9 of your lease, tenants are responsible for damages caused by their own willful or negligent conduct. This memo is to clarify how this pertains to stoves in particular.

Electric stove burners are designed to be used on high heat for short periods of time only, ie to bring a pot of liquids to a boil or a pan to searing heat. When high heat is reached, the burner temp should immediately be brought down for the remaining cooking time. It is usually best to use a lid to retain heat and save electrical energy.

Electric stove burners are also designed to be used on low heat for medium periods only – ie up to 3 hours to make soup stock. They are not designed to be left on continuously for long periods.

We as landlord will cover any maintenance due to regular usage as our appliances are designed to be used.

Cooking on high for more than a short period or on low heat for longer than 3 hours is simply not compatible with electric stoves. The burners, blocks and switches leading up to them will be melted by leaving them on long periods. Larger pots and pans in particular can reflect all the heat back and speed up this process.

Cooking open pots of liquid for extended periods can also create artificially high humidity inside your apartment. Because Saskatchewan is naturally a more dry environment, this high humidity can lead to excess condensation and risk of mold growth when humid air contacts cooler exterior walls and vents.

By contrast, cooking on a gas stove can be done with high heat and for longer periods because there is no electric burner, block or switches to damage, only flames as the source of heat. To emulate styles of cooking that one is used to doing with a gas stove can be done on electric stoves with some adapting. For example a thickened or reduced sauce/soup/curry can still be attained by starting with less liquid and adding some thickening agent like flour/starch as needed. A tawa pan can be turned on only before use instead of being left on. A slow cooker (aka crock pot) is a safe way to cook for

extended periods. These cooking techniques will not only save the stove burners, blocks and switches, they will be safer and save you energy costs from not leaving your stove on for long periods. This in turn saves the need for electricity production which has an environmental benefit as well.

We will continue to repair stoves as needed from regular usage in the manner the stove was designed to be used (as described above). If in the opinion of the repair person the stove has been damaged by usage outside of the intended design (also as described above) this will be considered negligent and you will be billed accordingly for the repair or the part of the repair you are deemed responsible for.

Working together we can conserve costs, premature disposal of stoves and parts, and energy all of which are a blessing to our planet.

Thank you in advance for your cooperation,

Trent Reschny